

Sheet 1 of 1		INFORMATION DISCLOSURE STATEMENT					
FORM PTO 1449 (modified) U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE LIST OF REFERENCES CITED BY APPLICANT(S) <i>(Use several sheets if necessary)</i> Date Submitted to PTO: April 19, 2005			ATTY DOCKET NO. 2005-0023A		SERIAL NO. 10/521,765		
			APPLICANT Masahiro ISHIKAWA et al.				
			FILING DATE January 19, 2005		GROUP		
U.S. PATENT DOCUMENTS							
*EXAMINER INITIAL	DOCUMENT NUMBER	DATE	NAME	CLASS	SUBCLASS	FILING DATE IF APPROPRIATE	
M.T.	AA	6,171,640	1/2001	Bringe			
	AB						
	AC						
	AD						
	AE						
	AF						
	AG						
FOREIGN PATENT DOCUMENTS							
DOCUMENT NUMBER	DATE	COUNTRY	CLASS	SUBCLASS	TRANSLATION YES NO		
M.T.	AH	11-308969	11/1999	Japan			
M.T.	AI	2002-238442	8/2002	Japan			
	AJ						
	AK						
	AL						
OTHER DOCUMENT(S) (Including Author, Title, Date, Pertinent Pages, Etc.)							
M.T.	AM	J.M.S. Renkema et al., "The effect of pH on heat denaturation and gel forming properties of soy proteins", Journal of Biotechnology, vol. 79, no. 3, pages 223-230, 2000.					
	AN	S. Petruccelli et al., "Soy Protein Isolate Components and Their Interactions", J. Agric. Food. Chem., Vol. 43, no. 7, pages 1762-1767, 1995.					
	AO	T. Nagano et al., "Dynamic Viscoelastic Study on the Gelatin Properties of β -Conglycinin-Rich and Glycinin-Rich Soybean Protein Isolates", J. Agric. Food Chem., vol. 44, no. 11, pages 3484-3488, 1996.					
✓	AP	M.C. Puppo, et al., "Structural Properties of Heat-Induced Soy Protein Gels as Affected by Ionic Strength and pH", J. Agric. Food Chem., vol. 46, no. 9, pages 3583-3589, 1998.					
EXAMINER <i>M.T.</i>			DATE CONSIDERED 11.02.05				

*EXAMINER: Initial if reference considered, whether or not citation is in conformance with MPEP 609; Draw line through citation if not in conformance and not considered. Include copy of form with next communication to applicant.